Slow cooling of hot foods is a common pathogen proliferation factor contributing to restaurant-related outbreaks of foodborne illness. While the Food and Drug Administration model Food Code provides guidelines and recommendations on proper cooling methods, restaurants continue to struggle with proper cooling of foods. This month’s cover guest commentary, “Tools and Techniques to Promote Proper Food Cooling in Restaurants,” provides restaurant operators and health department inspectors with methods to maximize cooling efforts. Additionally, a simple mathematical equation has been developed to help restaurant operators and health department inspectors to estimate the cooling rates of foods.

See page 8.

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